

winco[®] **KATTEX[™]** **MEAT GRINDER** **MG-10**



Warranty Service

To initiate warranty service contact:
equipservice@wincous.com or call: 973-295-3899

DO NOT send unit to WINCO without first contacting
our customer service department.

For California Customers



WARNING: Cancer and Reproductive Harm - www.P65Warnings.ca.gov

05/20

INTRODUCTION

Congratulations on the purchase of your food prep equipment. Please take the time to carefully read through this manual to ensure the equipment is operated and maintained properly, to ensure the best possible performance from this product for many years.

WINCO will not accept liability if:

- The instructions in this manual have not been followed correctly.
- Non-authorized personnel have tampered with the equipment.
- Non-original spare parts are used.
- The equipment has not been handled and cleaned correctly.
- There is any use damage to the unit.

SAFETY



WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY, OR DEATH. READ THE INSTALLATION, OPERATION, AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.



AVERTISSEMENT: TOUTE INSTALLATION, RÉGLAGE, MODIFICATION, RÉPARATION OU ENTRETIEN INCORRECT PEUT OCCASIONNER DES DOMMAGES MATÉRIELS, DES BLESSURES GRAVES OU LA MORT. LIRE LES INSTRUCTIONS D'INSTALLATION, D'UTILISATION ET D'ENTRETIEN ATTENTIVEMENT AVANT D'INSTALLER OU DE RÉPARER CET APPAREIL.



CAUTION: THESE MODELS ARE DESIGNED, BUILT, AND SOLD FOR COMMERCIAL USE ONLY. IF THESE MODELS ARE POSITIONED SO THE GENERAL PUBLIC CAN USE THE EQUIPMENT, MAKE SURE THAT CAUTION SIGNS, WARNINGS, AND OPERATING INSTRUCTIONS ARE CLEARLY POSTED NEAR EACH UNIT SO THAT ANYONE USING THE EQUIPMENT WILL USE IT CORRECTLY AND NOT INJURE THEMSELVES OR HARM THE EQUIPMENT.



ATTENTION: CES MODÈLES SONT CONÇUS, FABRIQUÉS, ET VENDUS POUR UN USAGE COMMERCIAL SEULEMENT. SI CES MODÈLES SONT PLACÉS POUR QUE LE GRAND PUBLIC PUISSE LES UTILISER, ASSUREZ-VOUS QUE LES CONSIGNES D'ATTENTION, D'AVERTISSEMENT, ET LES INSTRUCTIONS D'UTILISATION SOIENT CLAIREMENT AFFICHÉES PRÈS DE CHAQUE UNITÉ DE SORTE QUE N'IMPORTE QUEL UTILISATEUR DE L'APPAREIL L'EMPLOIE CORRECTEMENT ET NE SE BLESSE PAS OU N'ENDOMMAGE PAS L'APPAREIL.



WARNING: A FACTORY AUTHORIZED SERVICE PROVIDER SHOULD HANDLE ALL MAINTENANCE AND REPAIR. BEFORE DOING ANY MAINTENANCE OR REPAIR, FOLLOW SERVICE SET UP ARRANGEMENT.



AVERTISSEMENT: UN TECHNICIEN AUTORISÉ PAR L'USINE DEVRA EFFECTUER TOUT L'ENTRETIEN ET LES RÉPARATIONS. AVANT DE FAIRE TOUT ENTRETIEN OU RÉPARATION, VEUILLEZ CONTACTER WINCO.

SAFETY (CONT.)

To ensure safe installation and operation, please carefully read and understand the following statements.

Unless the operator is adequately trained and supervised there is a possibility of serious injury. Owners of this equipment bear the responsibility to make certain that this equipment is used properly and safely, and to strictly follow all of the instructions contained in this manual and the requirements of local, state or federal law.

Owners should not permit anyone to touch this equipment unless they are over 18 years old, are adequately trained and supervised, and have read and understood this manual.

Owners should also ensure that no customers, visitors or other unauthorized personnel come in contact with this equipment. It is the responsibility of the owner and the operator to remain alert to any hazards posed by the function of this equipment.

If there is ever uncertainty about a particular task or the proper method of operating this equipment, ask an experienced supervisor.

Note: Please remember that this manual and the warning labels do not replace the need to be alert, to properly train and supervise operators, and to use common sense when using this equipment.

PACKAGE CONTENTS

All Meat Grinders come with the following:

- Meat Grinder Unit with Clamp
- 2 Grinding Plates: Medium Grind 3/16" (4mm) and Coarse Grind 5/16" (8mm)
- Sausage Stuffing Kit with Three (3) Stuffing Tubes: 9/16" (14mm), 3/4" (19mm), and 15/16" (24mm), stuffing star, and flange
- Operating Instruction Manual

WINCO® prides itself on quality and service, ensuring that at the time of packing, all products are supplied fully functional and free of damage. Should you find any damage as result of freight, please contact your WINCO® dealer immediately.

UNPACKING THE EQUIPMENT

Dispose of all packaging materials in an environmentally responsible manner.

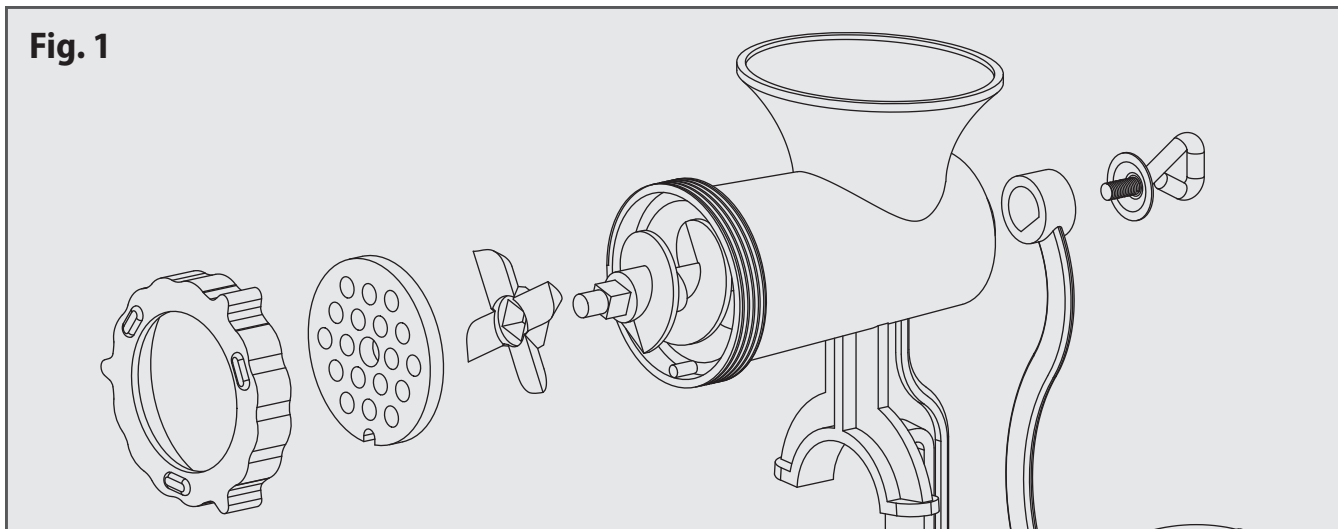
1. Remove all packing materials and tape, as well as any protective plastic and cardboard from the unit.
2. Clean any glue residue left over from the plastic or tape.
3. Place the unit in the desired position and height.

NOTE: SAVE THE ORIGINAL BOX AND PACKING TO USE WHEN REPACKAGING THE EQUIPMENT FOR SHIPPING IF SERVICES ARE NEEDED.

PREPARATION

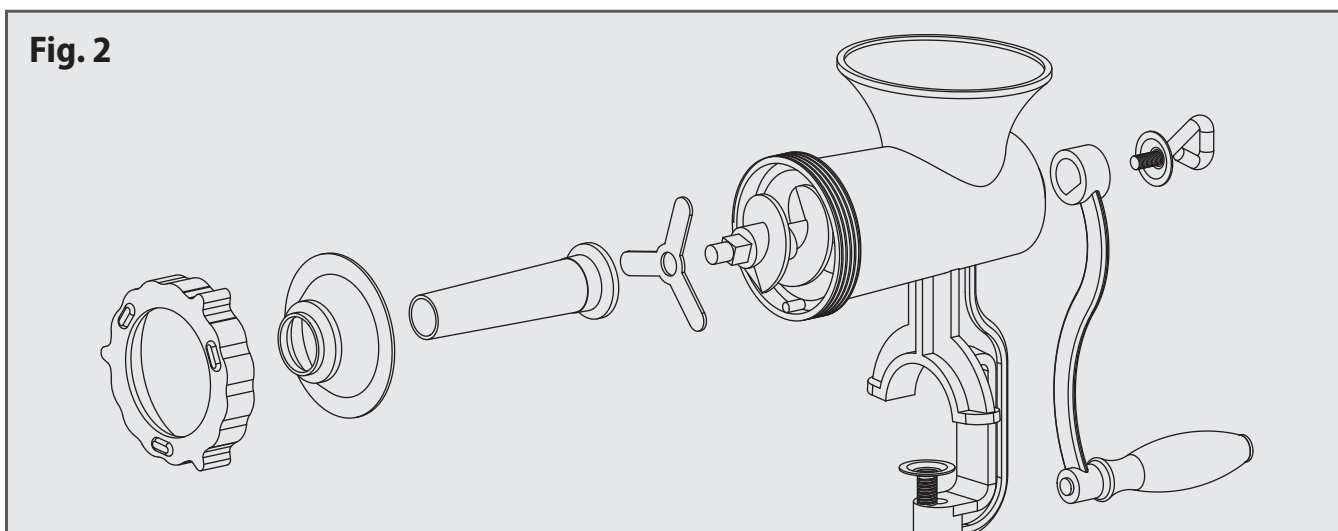
GRINDER ASSEMBLY

Fig. 1



SAUSAGE ASSEMBLY

Fig. 2



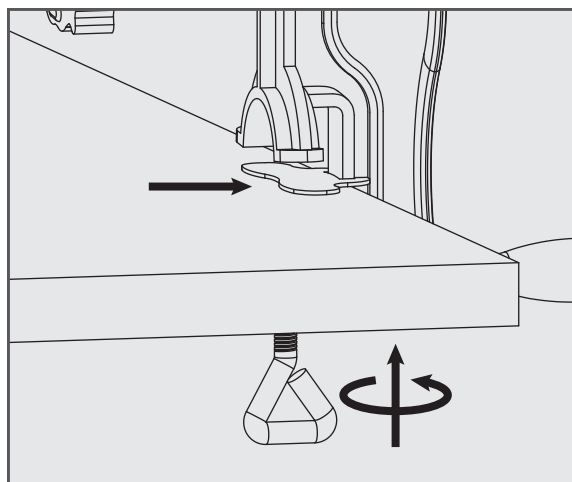
INSTALLING MEAT GRINDER

1. Assemble MEAT GRINDER. Refer to Fig. 1 and Fig. 2

Note: DO NOT OVER TIGHTEN! If the Locking Ring is screwed onto the Grinder Body too tightly, the Auger will be hard to turn/will not turn.

2. Slide the PROTECTOR PAD onto GRINDER CLAMP and tighten the CLAMP SCREW to secure the GRINDER to the work surface.

Note: Make sure there is plenty of space for Handle to rotate.



OPERATION

**PROPERLY CLEAN THE MEAT GRINDER PRIOR TO INITIAL USE!
READ THE CLEANING AND MAINTENANCE INSTRUCTIONS**

GRINDING INSTRUCTIONS

1. Trim meat of all blood clots, cords, tendons, bones, etc.



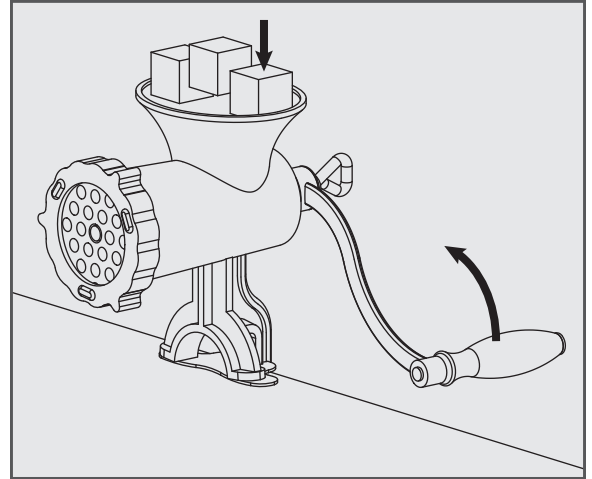
**WARNING: NEVER GRIND BONES OR OTHER
HARD OBJECTS.**

2. Cut meat into approximately 1" (2.5 cm) cubes small enough to fit into the Grinder.

**NOTE: For best results chill meat to between 32-34°F
(0-1°C) before grinding.**

3. Place chunks of meat into the **GRINDER HOPPER** and turn the **HANDLE**. Be sure to have something to catch the meat as it comes out of the Grinder.

**NOTE: If the Grinder gets stuck or become hard to turn,
turn the Handle in opposite to loosen the obstruction,
then resume grinding. If still obstructed, remove the
Locking Ring, Grinding Plate, Knife and Auger to remove
the obstruction.**



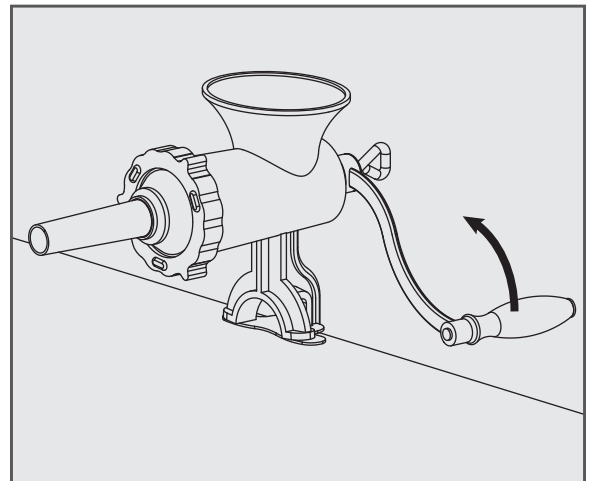
MAKING SAUSAGES

1. Prepare the casing and ground meat. Season the meat as desired prior to stuffing.

**NOTE: Follow the manufacturer's instructions to prepare
casing for stuffing.**

2. Fill the **GRINDER HOPPER** with pre-ground, seasoned meat.
3. Slide a sausage casing over the **SAUSAGE ATTACHMENT**. Leave 4-6" (10.2-15.2 cm) of casing off the end of the **SAUSAGE ATTACHMENT**. Tie a knot in the end of the casing.
4. While holding the casing on the **SAUSAGE ATTACHMENT** with one hand, rotate the **HANDLE** to move the meat through the **MEAT GRINDER** and into the casing.
5. Sausage can be made to the desired length by twisting the casing at intervals.
6. Do not fill the last 3-4" (7.6-10.2 cm) of the casing. Remove the end of the casing from the **SAUSAGE ATTACHMENT** and tie a knot in the open end of the casing.

**NOTE: If air bubbles have formed, use a knife or needle to
pop the bubbles.**



Having trouble getting started?

Contact our service department at equipservice@wincous.com or 973-295-3899

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STORAGE

For the best flavors, we recommend vacuum sealing fresh ground meat or sausages, then storing in the refrigerator or freezer.

Winco manufactures a variety of vacuum sealers. Please visit www.wincous.com for more information.

CLEANING & MAINTENANCE

The Meat Grinder must be cleaned every time after use. Regular maintenance will help prevent unwanted build-up and harmful bacteria growth.

1. Disassemble the Meat Grinder
2. Hand wash each part thoroughly in warm, soapy water, taking particular care to remove all grease and oil from surfaces.



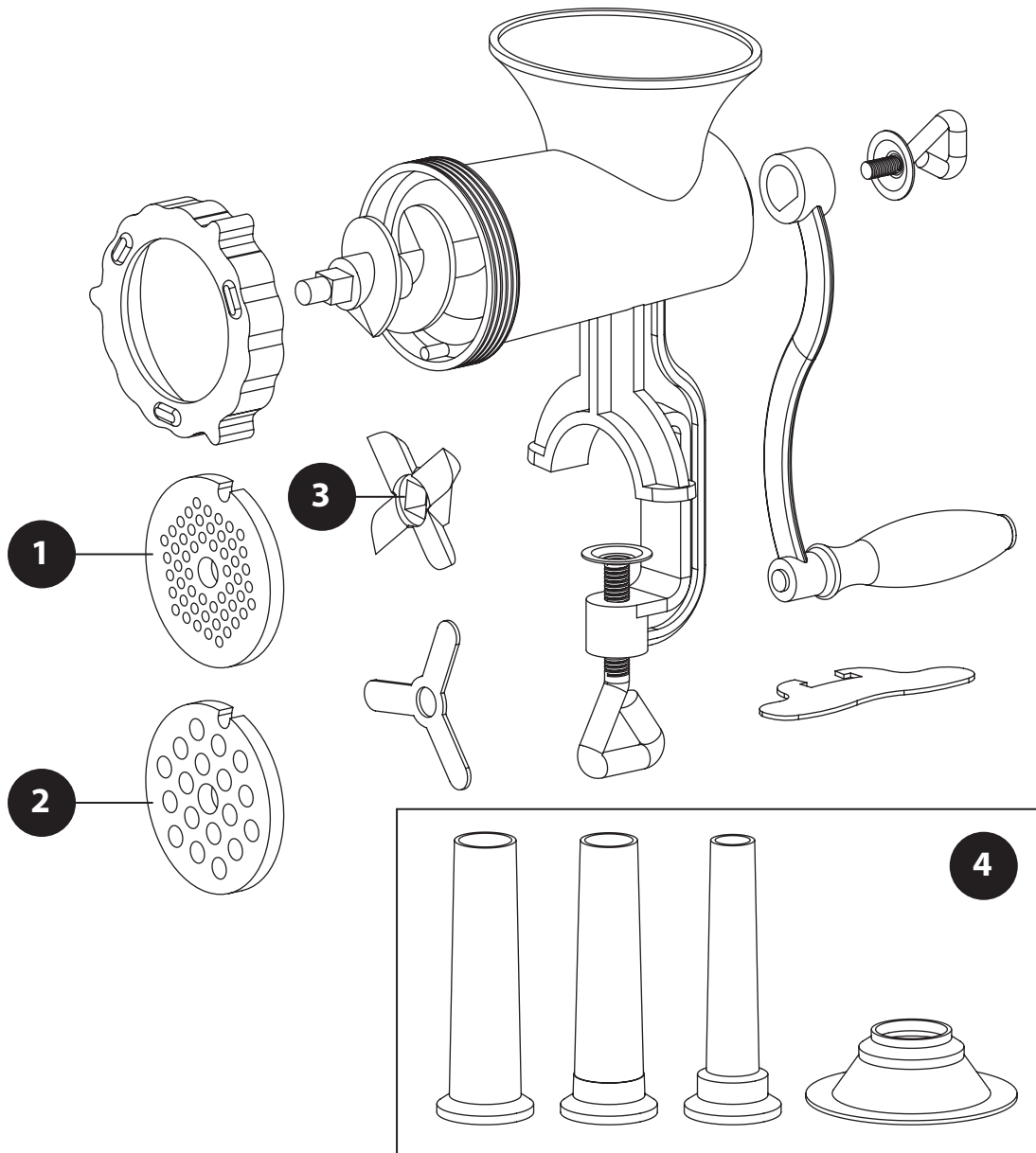
WARNING: DO NOT CLEAN THE MEAT GRINDER IN THE DISHWASHER.

3. Dry all parts thoroughly before re-assembling.

Note: DO NOT allow parts to air dry.

4. Coat all metal parts, including the Plates and Knife, with a food grade silicone spray to prevent corrosion.

PARTS LIST



No.	Description	Part #
	Grinder Plate, 1/8" (3mm)	MG-1018
1	Grinder Plate, 3/16" (4mm)	MG-10316
	Grinder Plate, 1/4" (6mm)	MG-1014
2	Grinder Plate, 5/16" (8mm)	MG-10516
	Grinder Plate, 3/8" (10mm)	MG-1038
3	Grinder Knife	MG-10K
4	Replacement Sausage Tube Kit: 1 Flange & 3 Tubes	MG-10SSK

Not seeing what you're looking for?
Contact our service department equipservice@wincous.com

WARRANTY

NOTE: WARRANTY DOES NOT COVER BLADES AND GEARS DAMAGED BY IMPROPER USE.

WINCO warrants to the original purchaser of new equipment and non-electrical food preparation products (other than blades), when installed in accordance with our instructions within North America and subjected to normal use, is free from defects in material or workmanship for a period of 1 year. The labor warranty is one year from original installation or 18 months from actual factory shipment date, whichever date occurs first.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESSED OR IMPLIED. WINCO EXPRESSLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESSED OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.

WINCO'S OBLIGATION AND LIABILITY UNDER THIS WARRANTY IS EXPRESSLY LIMITED TO REPAIRING AND REPLACING EQUIPMENT THAT PROVES TO BE DEFECTIVE IN MATERIAL OR WORKMANSHIP WITHIN THE APPLICABLE WARRANTY PERIOD.

IN NO EVENT SHALL WINCO BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES TO BUYER OR ANY THIRD PARTY, INCLUDING, WITHOUT LIMITATION, LOSS OF PROPERTY, PERSONAL INJURY, LOSS OF BUSINESS OR PROFITS OR OTHER ECONOMIC LOSSES, OR STATUTORY OR EXEMPLARY DAMAGES, WHETHER IN NEGLIGENCE, WARRANTY, STRICT LIABILITY, OR OTHERWISE.

This warranty is given only to the first purchaser from a retail dealer. No warranty is given to subsequent transferees. Warranty does not cover product failures caused by: failure to maintain, neglect, abuse, damage due to excess water, fire, normal wear, improper set up and use. Periodic maintenance is not covered. This warranty is not in force until such time as a properly completed and digitally signed Installation/Warranty Registration has been received by WINCO within 30 days from the date of installation.

WARRANTY SERVICE

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DO NOT send unit to WINCO® without first contacting our customer service department. Please provide or have the following information available:

- | | |
|--------------------|---|
| • Model Number | • Operator / Installation Contact Information |
| • Date of Purchase | • Business Name & Business Address |
| • Purchase Dealer | • Contact Name & Contact Telephone Number |

REGISTER ONLINE AT:

<http://www.wincous.com>

Proof of purchase is required to extend warranty more than 1 year from date of shipment from the factory.

THE FOREGOING WARRANTY PROVISIONS ARE A COMPLETE AND EXCLUSIVE STATEMENT BETWEEN THE BUYER AND SELLER. WINCO® NEITHER ASSUMES NOR AUTHORIZES ANY PERSONS TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY IN CONNECTION WITH SAID EQUIPMENT.

Examples of items not covered under warranty, but not limited to just these items:

1. Acts of God, fire, water damage, burglary, accident, theft.
2. Freight damage.
3. Improper installation or alteration of equipment.
4. Use of generic or after-market parts.
5. Repairs made by anyone other than a WINCO® designated service provider.
6. Lubrication.
7. Expendable wear parts, adjustable feet, blown fuses, lamps, etc.
8. Cleaning of equipment.
9. Misuse or abuse.

Warranty voided if:

1. Product is altered by user
2. Serial number plate is removed
3. Product is installed in a prison or any correctional facility.